



## Aperitif toasts with cheese and blackcurrant liqueur

### Ingrédients

#### **Blackcurrant liqueur**

Slice of baguette or other bread

Epoisses

Pine pinion

#### **A net**

3

6 slices

1 grip

### Les étapes

Cut slices of baguette or bread (country, spelt...).

Arrange the cheese on the slices and sprinkle with Briottet blackcurrant liqueur and a few pine nuts.

Put in the oven for 15 minutes at 200 degrees and it's ready to eat!

Retrouvez toutes nos recettes sur [www.briottet.fr](http://www.briottet.fr)